

Bev's Mac And Cheese

By: Andrew "This is a quick and delicious version of an American classic with a crispy Cheddar crust. Add diced ham or tomatoes or top with Cheddar cheese slices and broil for more variety."

Prep Time: 10 Min Cook Time: 10 Min Ready In: 20 Min

Original Recipe Yield: 4 to 6 servings

Ingredients

- 1 cup elbow macaroni
- 1 cup milk
- 3 tablespoons all-purpose flour
- salt and pepper to taste
- 2 tablespoons butter
- 1 cup shredded Cheddar cheese

Directions

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.
2. In a microwave-safe bowl, combine milk, flour and salt and pepper to taste; whisk until smooth. Add butter and cheese; microwave on high for 5 minutes, whisking once or twice. Microwave for an additional 3 to 5 minutes or until thick and smooth and no lumps remain.
3. Add cooked pasta to mixture; stir and serve.